

Agricultural.

How blest the Farmer's simple life!
How pure the joy it yields!
Far from the world's tempestuous strife,
Fee, and the scented gifts.—*Excerpt.*

Labor.

It's ya that till the stubborn soil
And guid' with skill the plough;
Who bend beneath the summer sun,
With burning cheek and brow—
Ye know the curse still clings to earth
From olden time till now:
But while ye fell 'tis hard to till,
And labor all day through;
Remember it is harder still
To have no work to do.

Curing Hams for Private Use.

I beg leave to present to the public, says a correspondent of the Main Farmer, my manner of preserving hams. I turn my barrel over a pan or kettle, in which I burn hard wood for seven or eight days; keeping a little warm water on the head of the barrel, and prepare a pickle by putting six gallons of water in a boiler, with 12 lbs. of salt, 12 ounces of salt petre, and two quarts of molasses. This I stir sufficiently to dissolve the salt, &c., and let it boil and skim it. I then let it cool and pour it on my hams, and in one week I have smoked hams, very tender, of an excellent flavor, and well smoked. When the weather becomes warm there will be a seum arise on the pickle. By keeving my hams under pickle, it will keep the year round. It is better to have a good oak barrel than any other. Try it, and if you ever had meat smoked earlier after killing, and more palatable, please inform the public through the columns of your paper.

Liver Puddings.

Boil some pigs' livers. When cold, mince them, and season them with pepper, salt, and some sage and sweet marjoram rubbed fine. You may add some powdered cloves. Have ready some large skins nicely cleaned, and fill them with the mixture, tying up the ends securely.—Prick them with a fork to prevent their bursting; put them into hot water, and boil them slowly for about an hour. They will require no farther cooking before you eat them. Keep them in stone jars closely covered. They are eaten cold at breakfast or supper, cut into small slices an inch thick or more; or they may be cut into large pieces, and boiled or fried.

Common Sausage Meat.

Having cleared it from the skin, sinews, and gristle, take six pounds of the lean of young fresh pork, and three pounds of the fat, and mince it as fine as possible. Take some dried sage, pick off the leaves, and rub them to powder, allowing three tea-spoonfuls to each pound of meat. Having mixed the fat and lean, well together, and seasoned it with six tea-spoonfuls of pepper, and the same quantity of salt, strew on the powdered sage, and mix the whole very well, with your hands. Put it away in a stone jar, packing it down hard, and keep it closely covered. Set the jar in a cool dry place.

When you wish to use the sausage-meat, make it into flat cakes about the size of a dollar; dredge them with flour, and fry them in butter or dripping, over rather a slow fire, till they are well browned on both sides, and thoroughly done. Sausages are seldom eaten except at breakfast.

Fine Sausages.

Take some fresh pork, (the leg is best,) and clear it from the skin, sinews, and gristle. Allow two pounds of fat to three pounds of lean. Mince it all very fine, and season it with two ounces and a half of salt, half an ounce of pepper, thirty cloves, and a dozen blades of mace powdered, three grated nutmegs, six table-spoonfuls of powdered sage, and two tea-spoonfuls of powdered rosemary. Mix all well together. Put it into a stone jar, and press it down very hard. Cover it closely, and keep it in a dry cool place.

When you use this sausage-meat, mix with it some beaten yolk of egg, and make it into balls or cakes. Dredge them with flour, and fry them in butter.

33-The Legislature of Pennsylvania, will meet at Harrisburg upon Tuesday, January 1, 1850.

CONDITIONS.

THE COLUMBIA DEMOCRAT, is published every Saturday morning at TWO DOLLARS per annum, payable half yearly in advance, viz., \$100 on subscribing and \$1 upon entering on the last six months—and it is paid according to the above terms, we shall invariably charge two dollars and fifty cents.

No subscription taken for a shorter period of time than six months, nor discontinued until all arrearages shall have been paid, which must be one month prior to the expiration of the term agreed for, and a failure to thus notify the Editor will be considered a new engagement.

Advertisements conspicuously inserted at one dollar extra per square (of 14 lines or less) for three times, and twenty five cents per square for every subsequent insertion. Business Cards inserted at three dollars per annum. A liberal discount made to yearly advertisers.

LETTERS, COMMUNICATIONS, &c., addressed to the Editor, on business pertaining to the office must be *post paid*, to secure attention.

Business Directory.

CHARLES R. BUCKALEW,

ATTORNEY at LAW.

BLOOMSBURG, COL. CO., PA.

OFFICE—Two doors below the Court-House,

North side of Main Street.

Nov. 10, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,

Nov. 3, 1849.

JOHN G. FREEZE,

ATTORNEY at LAW:

BLOOMSBURG, COL. CO., PA.

OFFICE, next door to the Court House,